TAT NİŞASTA SAN. VE TİC. A.Ş.















TEZCANLAR®

THE WORLD'S STARCH&SWEETENER'S BASE

LevoSweet® CRYSTALLINE FRUCTOSE

LevoStarch MAIZE STARCH

Levobond® MODIFIED CORN STARCH

Levosize® MODIFIED CORN STARCH



ABOUT US

"Tezcanlar Yatırım is a group of companies with domestic capital that aims to provide high standards of service by transforming the crops in Çukurova's fertile lands into industrial products with high added value. Tezcanlar Yatırım has adopted the principle of contributing to the country's economy by creating employment. It has more than 10 companies in the fields of Chemistry, Food, Agriculture and Health. Acting with the mission of creating value in all sectors in which it operates, Tezcanlar Yatırım realized the future of Turkey as the sugar base of the world. It started its operations in 1998 by signing Turkey's Future."

TAT NİŞASTA was establised in 1998 to product starch,glucose and fructose syrups and expand its product range on a continous basis to become one of the world’s largest companies that manufactures intermadiate product and crystalline fructose. The facility holds ISO 9001,ISO 14001,ISO 27001 IFS,FSSC 22000,IP,Kosher,Halal,OHSAS 18001 and BRC certifacation and technology is modernized constantly to meet World standards.it offers services through its technical and administrative personnel,all experts in their field.

TAT NİŞASTA spend a significant portion of its resources onn continuous technology modernization, personnel training, product research, devolepment and constant improvement of its service quality.



"The hidden taste of happinies"

Employing it's state-of-art technology.
TAT NİŞASTA Works with the awareness of engaging in production under hygienic conditions for healty generations.
Since the day of it's establishment,it's principal target has beem to offer its products to World standarts to consumers by using natural products and without polluting the enviroment.

Syrups produced from corn do not contain any chemical additives what so ever.all are natural liquid corn sugars. The corn syrups of TAT NİŞASTA, produced under environmentally-friendly and hygienic conditions and using its state-of-the-art technology,are offered 100% pure and natural.

Processing af corn by the industry and offering of GMO-free products to the World market.it takes place through the farmer-producer-sonsumer cooperation non-foodsectors.

"100 % pure naturel non-gmo"

Advanced technology

Thanks to our technical support team specialized in products, making up of prescriptions, product devolepment and process control, the research-developmant projects are carried our according to the state-of-the-art technology.

The remaining starch milk is both dried and marketed as natural corn starch to the food and other sectors, and also the carbohydrate components are disintegrated and used in production of glucose syrup, fructose syrup and crystalline fructose.

Starch,which is formed as a result of thousands of sugar chains coming side by side, is broken by employing a state-of-the-art technology process,there by becoming glucose, fructose and crystalline fructose. These products are purifiedfrorn foreign matter and microbial load if they contain,again by the use of advanced technology. All these systems operate as integrated with a high technology automation system.at TAT NİŞASTA, each stage of production is monitored through the main frame.





Corn

İt is the most stable food known to mankind since thousands of years. Then, it developed as parallel with man, and became starch. As the human being developed, so did the food staff which were devired from corn. Becoming glucose, fructose and crystalline fructose, and it even started being used in non-food sectors.

High quality & flavor

A great number of products coming into our lives have the excellent quality and taste of the TAT NİŞASTA products hidden in them today,corn derivatives are being used in thousand of products which have stepped into our Daily lives. İt is at the service of man kind in all sectors from food to ligour and soft drinks, glue to paper, cosmetics to animal feed, textile to construction, pharmaceuticals to chemicals.

Product Groups

GLUCOSE/ HIGH MALTOSE SYRUPS

Glucose 40
Glucose 42
Glucose 60
Maltose 50

HIGH FRUCTOSE CORN SYRUPS

Fructose 42
Fructose 55

BLEND SYRUPS

Fructose 10
Fructose 20
Fructose 30

CRYSTALLINE FRUCTOSE

Levosweet

NATIVE CORN STARCH

LevoStarch

INDUSTRIAL MODIFIED CORN STARCHES

Levosize 200
Levobond

GLUCOSE SYRUPS

GLUCOSE 40

Applications

Hard Candies, Toffee, Jelly, Marshmallows, Candied fruits, Canned foods, Ketchup, Salad dressings



GLUCOSE 42

Applications

Hard sweets,caramel,jelly and similar candy,cake,biscuit,ice cream,fruity yoghurt,fondant,toffee,nugat,marshmallow,halvah.



GLUCOSE 60

Applications

Flosshalvah,marshmallow,halvah,jam,jelleş,caramel,ketchup and ice cream.



HIGH MALTOSE SYRUPS

MALTOSE 50

Applications

Hard candy, toffee, jam, jelleş, ice-cream, caramel, Turkish delight, halvah and jam filings for bakery products.



BLEND SYRUP

FRUCTOSE 10

Applications
Baklava, sherbet desserts



FRUCTOSE 20

Applications
Turkish delight, halvah, ice-cream, confectionery and jam.



FRUCTOSE 30

Applications
Jam, marmalade, baklava, halvah, Turkish delight, candy, ketchup, compote.



HIGH FRUCTOSE CORN SYRUPS

FRUCTOSE 42

Applications

Fruit juices,soft drinks,biscuits,sauces and bakery products.

FRUCTOSE 55

Applications

Carbonated drinks,fruit juices, nectars, concentrated drinks.



CRYSTALLINE FRUCTOSE

LEVOSWEET

Applications

Beverages, sport drinks, ice-cream, sorbets, jam, jellies, baked goods, yoghurt dairy desert and baby food.

NATIVE CORN STARCH

LEVOSTARCH

Applications

Corn starch is used for basic foods in bakery products. Instant food,desserts,Turkısh delight etc.





INDUSTRIAL MODIFIED CORN STARCHES

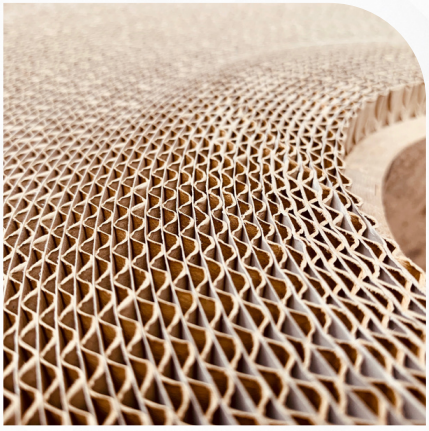
LEVOSIZE 200



Applications

For surface sizing applications, Levosize200 applied with size presses will increase internal strength of paper,in addition to improving surface quality. It is recommended to mix water with 25% dry substance and then cook in 95 °C tank or 125 °C jet cooker. As a final step, it can be used easly by diluting up to 15% dry substance.

LEVOBOND



Applications

Levobond is used for the purpose of granting adhesive benefits in corugated board production. Our modified starch enables exceptional band performance, allowing as well optimization of adhesive properties. Full technical assistance by our team in the field, providing a tailored-made recipe according to the Customer's special needs.

CERTIFICATES

- BRC Global Standard for Food Safety
- BRC GLOBAL STANDARDS FSMA
  (Food Safety Modernization Act) Module
- TS EN ISO 9001:2015 Quality Management Systems
- TS EN ISO 14001:2015 Environmental Management Systems
- TS ISO 45001:2018
  Occupational Health and Safety Management Systems
- Global Organic Textile Standart (GOTS)
- Kosher Certification
- NON-GMO Certification
- IP Certification
- NON-GMO Project Certification
- FDA(Food and Drug Administration) Certification
- Halalen Tayyiben Certificate
- Halal Correct Certification

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